

AW

VY'S BURGER

149:- (90g)

BAKED YELLOW ONION

169:-

ASIAN BEEF SALAD

(Can be served either vegetarian or vegan)

169:-

VENISON MEATBALLS

179:-

(Can be served vegetarian)

(Tuesday – Friday 16.30pm – 6.00pm)

Snacks

MARCONA ALMONDS

69: -

MARINATED OLIVES

69: -

BEER SAUSAGE

65: -

GARLIC BREAD WITH TZATZIKI

(G, L)

89: -

KOREAN STYLE CHICKEN WINGS

Korean BBQ-sauce

89: -

PORK & SHRIMP SPRING ROLLS

Served with nouc cham (G, S, E)

95: -

CHARCUTERIE PLATTER

A selection of charcuterie, olives, cheese, marcona almonds & bread (G, L)

195: -

OYSTERS

Classic: Tabasco & Lemon

3st 135: -

6st 225: -

12st 335: -

MIDDLE SIZED DISHES

PANKO BREADED SHRIMPS

Sriracha mayo, miso mayo, sesame seeds, cabbage & papaya salad (G, E)
179: -

FISH TACO 2ST

Homemade taco shells, pineapple, chili, red onion, bell pepper, avocado cream and coriander (E, G)
155: -

KING OYSTER MUSHROOM TACO 2ST

Homemade taco shells, pineapple, chili, red onion, bell pepper, avocado cream and coriander (E, G)
155: -

BEEF TARTAR

Chipotle mayo, pickled red onion, tomato, jalapeno, coriander & fried tortilla (E)
189: -

MUSHROOM TOAST

Mixed mushrooms, parsley mayo & gruyère cheese (G, E)
185: -

CAULIFLOWER STEAK

Banana purée, chimichurri & puffed wheat (G)
175: -

TRADITIONAL SWEDISH POTATO PANCAKE

Bleak roe, crème fraîche & shallot (E)
255: -

MAIN COURSES

DRY-AGED BEEF (TERES MAJOR 200G)

Seasonal vegetables, pepper sauce & fries
395: -

VY'S BURGER

Mustard mayo, bacon, cheddar cheese, caramelized onion, pickled cucumber & fries (G, L)
90g 169: -
180g 205: -
270g 255: -

ASIAN BEEF SALAD

Marinated flank steak, glass noodles, pak choy, sesame seeds, spring onions, marcona almonds, sriracha mayo, chili & coriander (N, E)
235: -

PAN-FRIED CHAR

Sautéed mushrooms & spinach, lingonberries, champagne sauce & potato croquette (E, G)
375: -

BAKED YELLOW ONION

Potato puree, pickled silver onion, black garlic mayo, chive oil, leek ash & fried leek (E)
235: -

VENISON MEATBALLS

Potato purée, cream sauce, lingonberries & pickled cucumber (E)
245: -
(Can be made vegetarian)

ALMOND "MEATBALLS"

Potato purée, cream sauce, lingonberries & pickled cucumber (E)
245: -
(Can be made vegetarian)

BLUE MUSSELS IN TOMATO SAUCE

White wine, fennel, shallot, chili, chorizo, tomato
served with warm bread (E)
249: -

DESSERTS

CHOCOLATE CREAM

Stirred blueberries, chocolate croutons & blueberry ice cream (G, E)
135: -

APPLE STRUDEL

Crème anglaise (G, E, N)
125: -

CRÈME BRULÉE

(E)
115: -

SORBET / ICE CREAM

Ask your waitress for the flavor of the day
65: -

PRALINE

Ask your waitress for the flavor of the day
69: -

VY'S IRISH COFFEE

165: -

COFFEE KARLSSON

165: -